

## HOT

Coffee	4.3
Tea	4.3
Hot Chocolate	4.3
Brewed Chai Tea	5.0
Mug   Extra shot	.5
Bon soy   almond	.5

## ICED

coffee   chocolate	6
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## SMOOTHIES

blueberry, acai berry, banana, coconut milk	9.5
banana, cacao powder, peanut butter, coconut milk	9.5
mango, strawberry, passionfruit, coconut milk	9.5

## MILKSHAKES

chocolate   vanilla   caramel   strawberry	7
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## JUICES

Orange   Apple	4
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## SOFT

Remedy Kombucha – apple crisp   ginger lemon	6
Gillespie's ginger beer	6

## COCKTAIL

Elderflower Gin Cooler	15
SK espresso martini	17
Mimosa	11
Bloody Mary	17
Aperol Spritz   Campari Spritz   Limoncello Spritz	15
Pimm's	15

## SPARKLING

42°S Sparkling, NV, TAS	10   46
Clover Hill Brut Sparkling, NV, TAS	55

## WHITE

Gala Estate Sauvignon Blanc, 2018, TAS	10   46
Ghost Rock Supernatural Summer Skins, 2019, TAS	46
Derwent Estate Pinot Gris, 2020, TAS	10   46
Moore's Hill Riesling, 2018, TAS	46
Nocton Vineyard Chardonnay, 2019, TAS	10   46

## PINK

Cape Bernier Pinot Rose, 2019, TAS	10   46
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## RED

Stoney Rise Pinot Noir, 2018, TAS	10   46
Craigie Knowe Pinot Noir, 2017, TAS	57
Moore's Hill Cabernet Merlot, 2018, TAS	10   46
Beautiful Isle Cabernet, 2015, TAS	10   46

## BEER & CIDER

Iron House Steam Lager, 4.7%, TAS	8
Boags XXX, 4.8%, TAS	8
Cascade Premium Light, 2.4%, TAS	8
Moo Brew Mid Strength, 3.5%, TAS	9
Shambles Afternoon Delight 4.3%, TAS (500mL)	12
Hobart Brewing Co. XPA, 5.6%, TAS	12
Iron House Milk Stout, 6%, TAS, (440mL)	12
Morrison Brewery Irish Red, 4.7%, TAS	10
Du Cane Pilsner, 5.2%, TAS	10
Willie Smiths, Apple Cider, 5.4%, TAS	12

Free-range eggs, poached, scrambled or fried & toasted ciabatta [GFO,V] 12.9

egg 2.5 | avocado & fetta smash 5 | bacon 5.5 | hollandaise 3 | garlic mushrooms 4.5 | smoked salmon 5.5  
fried potatoes 4.5 | haloumi 5 | tomato relish 3

Bacon & egg roll, beetroot relish, rocket, cheese, aioli 14.9

House-made granola, seasonal fruit, vanilla yoghurt, cacao nibs, raspberry powder, passionfruit [V] 14.9

Eggs benney, milk bun, poached eggs, hollandaise | free range ham, smoked salmon or bacon [GFO add 2] 19.9

Blueberry hotcake, lemon curd, strawberries, meringue & vanilla bean ice cream 19.9

Smashed avocado, lemon, fetta, dukkah seed crumb, black sesame, ciabatta [Add egg - 2.5] [GFO] 19.9

Garlic mushrooms on ciabatta, shaved parmesan, truffle oil, fetta, egg 19.9

Grilled haloumi, fried pink eyes, hummus, radicchio & herb salad [Add egg - 2.5] [GF] 19.9

## toasties [GFO add 2]

Cubanos - cuban roast pork, smoked ham, mozzarella, american mustard, pickle, fries 14.9

Veggo - grilled eggplant, artichoke, basil, olive tapenade, mozzarella, fries 14.9

'The Junior' - ham & cheese, fries 14.9

Tinned spanish sardines, red pepper & saffron soffrito, ciabatta toast 14.9

Nonna's lasagne with salad 21.9

Chicken Parm and salad 20

Beef burger, cos, cheese, BBQ mayo, bacon, fried shallots, pickles & fries 19.9

Spiced cauliflower, spinach & freekeh salad, almonds, sumac yoghurt dressing 19.9

Rocket & parmesan salad, vincotto 7.9

Shoestring fries with aioli 7.9

Raspberry tiramisu 12

Warm chocolate raspberry brownie sundae 12

Silver spoon Tasmanian ice -cream 7.9

Gluten free option [GFO] | Gluten Free [GF] | Vegetarian [V]

We are open for dinner eat in or take away Tuesday to Saturday from 4:30pm.

[www.smoltkitchen.com.au](http://www.smoltkitchen.com.au) for our dinner and take away menu. 62310828

breakfast, lunch & dinner from 8:00am daily | eat in or pick up | ☎ 03 6231 0828

